## **DETAILS OF INSPECTION VIOLATIONS**

| NO.             | LOCATION  | REF.                     | POINTS                   | CRITICAL I      | DESCRIPTION       |
|-----------------|---|--------------------------|--------------------------|-----------------|-------------------|
| 1               | MAIN GALLEY - DECK 5  | 20                       | 0                        | No              |                   |
|                 | TED SCREWS WERE NOTED IN THE SPLASH CONTACT SURFACES OF THE PARATION AREAS.  • Screws have been replaced with hexagon heads.  | DEEP FRYE                | RS LOCATED               | THROUGHOUT      | ALL FOOD          |
| 2               | CREW MESS   | 20                       | 0                        | No              |                   |
| THE A<br>LIP-CO | ACTUATING LEVER FOR ALL ICE DISPENSING UNITS ARE CONSTRUCTED SO<br>ONTACT SURFACE OF GLASSES OR CUPS THAT ARE REFILLED. MOST PUB<br>OR GLASSES IS NOT PERMITTED. THERE WAS NO SUCH SIGN ON THE CR | O THAT THE<br>BLIC AREAS | Y WOULD CO<br>HAD A SIGN | OME INTO CONT   |                   |
|                 | <ul> <li>All ice dispensing units in crew areas now have signaged permitted.</li> </ul>   | ge indicatin             | g that refilli           | ng of glasses   | or cups is not    |
| 3               | MAIN GALLEY - DECK 5 - POT WASH   | 22                       | 0                        | No              |                   |
| SOILE           | ED UTENSILS WERE BEING STORED ON THE LEDGE BETWEEN THE WASH,  | RINSE AND                | SANITIZING S             | SINKS, AND THE  | BULKHEAD.         |
|                 | Corrected during inspection. Follow-up training given to  | o staff on p             | oroper stora             | ige procedure   | S.                |
| 4               | MAIN GALLEY DECK 5 - POT WASH   | 26                       | 3                        | Yes             |                   |
| SEVE            | RAL PANS WERE SOILED AND STORED AS CLEAN  |                          |                          |                 |                   |
|                 | Corrected during inspection. Follow-up training given to  | o staff on p             | oroper stora             | ige procedure   | S.                |
| 5               | MAIN GALLEY DECK 5 BAKERY   | 28                       | 0                        | No              |                   |
|                 | HOT MITTS FOR THE BAKERY OVENS WERE FOUND STORED ON THE SOILE DVENS.  | ED DISH RAC              | CK LOCATED               | IN THE POTWAS   | SH ADJACENT TO    |
|                 | <ul> <li>Corrected during inspection. Follow-up training given to staff</li> </ul>  | f on proper              | storage proc             | edures.         |                   |
| 6               | MAIN GALLEY DECK 5  | 19                       | 0                        | No              |                   |
| ONE I           | ICE SCOOP WAS FOUND BURIED IN THE ICE IN ICE MACHINE 5.5.   |                          |                          |                 |                   |
|                 | Corrected during inspection. All staff reminded of the prope  | r ice handlir            | ng procedure             | es.             |                   |
| 7               | MAIN GALLEY DECK 4 DRY STORES   | 15                       | 0                        | Yes             |                   |
| ONE D           | DENTED CAN OF BEANS WAS FOUND IN THE GALLEY DRY STORES. THE D   | ENT WAS LO               | OCATED ALO               | NG THE TOP SE   | AM OF THE CAN.    |
|                 | Corrected during inspection. Included in follow-up training cu  | ırrently takir           | ng place.                |                 |                   |
| 8               | MAIN GALLEY DECK 4, PANTRY WALK -IN   | 16                       | 0                        | Yes             |                   |
|                 | E PLASTIC BINS OF INDIVIDUALLY PACKAGED SALAD DRESSING AND CREPERATURES OF 50 DEGREES. ALL OF THE PRODUCTS WERE LABELED "KEI  |                          |                          | ID WITH INTERN  | IAL PRODUCT       |
|                 | <ul> <li>Items transferred to blast chiller. The handling and storage o<br/>program being conducted on board.</li> </ul>  | of potentially           | hazardous f              | oods is include | d in the training |
| 9               | SOME ENCHANTED EVENING BAR  | 36                       | 0                        | No              |                   |
| LIGHT           | TING FIXTURES LOCATED DIRECTLY OVER THE BAR WERE NOT SHIELDED   | NOR SHATT                | ERPROOF.                 |                 |                   |
|                 | <ul> <li>Fixtures will be replaced by shielded lights.</li> </ul>   |                          |                          |                 |                   |
| 10              | WINDJAMMER / POTWASH  | 26                       | 3                        | Yes             |                   |
|                 | ACK OF PREVIOUSLY CLEANED SHEET PANS WERE FOUND SOILED WITH G<br>ER THE CLEAN LANDING OF THE POTWASHING MACHINE.  | GREASE AND               | FOOD RESII               | DUE AND STOR    | ED AS CLEAN       |
|                 | <ul> <li>Corrected during inspection. Follow up training given to staf</li> </ul>   | f on proper              | storage proc             | edures.         |                   |
| 11              | WINDJAMMER / POTWASH  | 13                       | 0                        | Yes             |                   |
|                 | N ASKED WHAT THE REQUIRED SANITIZING TIME FOR HOT WATER IMMERS<br>TY STATED IT WAS 15 SECONDS.  | SION, WHICH              | I WAS BEING              | USED IN THE P   | OTWASH, THE       |
|                 | <ul> <li>During the week of 7/30-8/6 there was a scheduled USPH tra</li> </ul>  | aining progr             | am for all ho            | tel employees.  | This subject was  |

30

No

included in the training program.

THE DOOR TO THE TOILET ROOM WAS NOT SELF-CLOSING.

• A door closer has been installed on the outer door.

## 13 CORRECTIVE ACTION STATEMENT

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: VISION OF THE SEAS - CAS - 07/30/2004.

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No